

What is claimed is:

1. A protein stabilizing agent for stabilizing a protein material in an aqueous acidic medium comprising a high methoxyl pectin and a propylene glycol alginate in a ratio of from 0.5:1 to 3.5:1 high methoxyl pectin to propylene glycol alginate, by weight.
2. A composition for suspension in an aqueous acidic liquid, comprising:
a protein material selected from the group consisting of a soy protein material, casein, corn gluten, zein, and wheat gluten; and
a protein stabilizing agent comprised of a high methoxyl pectin and a propylene glycol alginate.
3. The composition of claim 2 wherein said protein stabilizing agent is present in an amount of from 10% to 70%, by weight, of said protein material.
4. The composition of claim 3 wherein said high methoxyl pectin and said propylene glycol alginate of said protein stabilizing agent are present in said composition in a ratio of 0.5:1 to 3.5:1 high methoxyl pectin to propylene glycol alginate, by weight.
5. The composition of claim 2 wherein said high methoxyl pectin and said propylene glycol alginate of said protein stabilizing agent are present in said composition in a ratio of 0.5:1 to 3.5:1 high methoxyl pectin to propylene glycol alginate, by weight.
6. The composition of claim 2 wherein said protein material is complexed with said high methoxyl pectin and said propylene glycol alginate of said protein stabilizing agent.
7. The composition of claim 6 wherein said protein stabilizing agent is present in an amount of from 10% to 70%, by weight, of said protein material.
8. The composition of claim 7 wherein said high methoxyl pectin and said propylene glycol alginate of said protein stabilizing agent are present in said composition in a ratio of 0.5:1 to 3.5:1 high methoxyl pectin to propylene glycol alginate, by weight.
9. The composition of claim 6 wherein said high methoxyl pectin and said propylene glycol alginate of said protein stabilizing agent are present in said composition in a ratio of 0.5:1 to 3.5:1 high methoxyl pectin to propylene glycol alginate, by weight.
10. A composition, comprising
an acidic aqueous liquid having a pH of from 3.0 to 5.5;
a protein material suspended in said liquid;
a protein stabilizing agent comprised of a high methoxyl pectin and
a propylene glycol alginate, wherein said protein stabilizing agent is present in said liquid in an amount effective to maintain said protein material suspended in said liquid.

11. The composition of claim 10 wherein said protein material is a soy protein material.
12. The composition of claim 11 wherein said soy protein material is a soy protein isolate.
13. The composition of claim 10 wherein said protein material is casein.
14. The composition of claim 10 wherein said protein material is wheat gluten.
15. The composition of claim 10 wherein said protein material is zein.
16. The composition of claim 10 wherein said high methoxyl pectin and said propylene glycol alginate are present in said protein stabilizing agent in a ratio of from 0.5:1 to 3.5:1 high methoxyl pectin to propylene glycol alginate, by weight.
17. The composition of claim 10 wherein said composition contains said protein material in an amount of from 0.01% to 8% by weight.
18. The composition of claim 10 wherein said amount of said protein stabilizing agent effective to maintain said protein material suspended in said liquid is from 0.1:1 to 0.7:1, by weight, protein stabilizing agent to protein material.
19. The composition of claim 18 wherein said high methoxyl pectin and said propylene glycol alginate are present in said protein stabilizing agent in a ratio of from 0.5:1 to 3.5:1 high methoxyl pectin to propylene glycol alginate, by weight.
20. The composition of claim 10 wherein said liquid has a pH of from 3.5 to 4.5.
21. The composition of claim 10 wherein said liquid is a beverage.
22. The composition of claim 21 wherein said beverage is a juice.
23. The composition of claim 22 wherein said juice is a fruit juice.
24. The composition of claim 22 wherein said juice is a vegetable juice.
25. A method for stabilizing protein in an aqueous acidic liquid comprising mixing a hydrated protein material and a protein stabilizing agent comprised of a high methoxyl pectin and a propylene glycol alginate in an aqueous acidic liquid having a pH of from 3.0 to 5.5.
26. The method of claim 25 wherein:
said protein material is hydrated in an aqueous liquid having a pH greater than 5.5 or less than 3.0 prior to mixing said protein material in said aqueous acidic liquid having a pH of from 3.0 to 5.5; and

after said protein material is hydrated in said aqueous liquid having a pH of greater than 5.5 or less than 3.0 the pH of said aqueous liquid is adjusted to a pH of from 3.0 to 5.5 to form said aqueous acidic liquid.

27. The method of claim 26 wherein at least one of said high methoxyl pectin and said propylene glycol alginate of said protein stabilizing agent is mixed with said protein material in said aqueous liquid having a pH of greater than 5.5 or less than 3.0 prior to being mixed in said aqueous acidic liquid having a pH of from 3.0 to 5.5.

28. The method of claim 25 wherein said protein material is selected from the group consisting of soy protein isolate and casein.

29. The method of claim 25 wherein said high methoxyl pectin and said propylene glycol alginate of said protein stabilizing agent are mixed in said aqueous acidic liquid in a ratio of from 0.5:1 to 3.5:1 high methoxyl pectin to propylene glycol alginate, by weight.

30. The method of claim 25 wherein said protein stabilizing agent mixed in said aqueous acidic liquid is present in said aqueous acidic liquid in an amount of from 10% to 70%, by weight, of said protein material in said aqueous acidic liquid.

31. The method of claim 25 wherein said aqueous acidic liquid is a fruit juice or a vegetable juice.

32. A method of forming a stable suspension of protein material in an acidic juice comprising:
hydrating a protein material; and
contacting said hydrated protein material in an acidic juice or an aqueous acidic solution containing a juice concentrate with an amount of a protein stabilizing agent effective to stabilize said protein in said juice or aqueous solution containing a juice concentrate, wherein said protein stabilizing agent is comprised of high methoxyl pectin and propylene glycol alginate.

34. The method of claim 34 wherein said protein stabilizing agent is contacted with said protein material prior to suspending said protein material in said juice or said aqueous solution containing a juice concentrate.

35. The method of claim 33 wherein said protein stabilizing agent is contacted with said protein material simultaneously with suspension of said protein material in said juice or said aqueous solution containing a juice concentrate.

36. The method of claim 33 wherein said high methoxyl pectin and said propylene glycol alginate are present in said protein stabilizing agent in a ratio of from 0.5:1 to 3.5:1, by weight, of high methoxyl pectin to propylene glycol alginate.

37. The method of claim 36 wherein said amount of protein stabilizing agent effective to stabilize said protein material in said juice or said aqueous solution containing a juice concentrate is from 0.1:1 to 0.7:1, by weight, of said protein stabilizing agent to said protein material.

38. The method of claim 33 wherein said amount of protein stabilizing agent effective to stabilize said protein material in said juice or said aqueous solution containing a juice concentrate is from 0.1:1 to 0.7:1, by weight, of said protein stabilizing agent to said protein material.

39. The method of claim 33 wherein said juice is a fruit juice.

40. The method of claim 33 wherein said juice is a vegetable juice.

41. The method of claim 33 wherein said protein material and said stabilizing agent are contacted by blending said protein material and said stabilizing agent together.

42. The method of claim 33 wherein said protein material and said high methoxyl pectin and propylene glycol alginate are contacted by hydrating said protein material together with said high methoxyl pectin and said propylene glycol alginate and co-drying said protein material, said high methoxyl pectin, and said propylene glycol alginate to form a dry complex of said protein material with said high methoxyl pectin and said propylene glycol alginate.

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